

BRUNCH 1

29 €

+ 3 SWEET OR SAVORY DISHES
+ HOT BEVERAGE*

BRUNCH 2

35 €

+ 3 SWEET OR SAVORY DISHES
+ 1 HOT BEVERAGE*
+ SPRITZ OR SAINT GERMAIN SPRITZ

*coffee, tea, cappuccino, chicorexpresso, chicoccino, hot chocolate and latte, other hot drinks with extra charge.

TEA & COFFEE

*Oat milk drink, cow's milk available on request
*Available with brunch for a 3.5 € supplement

ESPRESSO / DOUBLE
CAPPUCCINO
LATTE
TEA / INFUSION
CHICorexpresso
CHICoccino

HOT CHOCOLATE
CHAÏ LATTE*
GOLDEN LATTE*
BLACK SESAME LATTE*
MATCHA LATTE*
BAGDAD LATTE*

All our drinks are
also available ICED
(except tea).

EXTRAS

Ask for the full drinks
menu

25 cl.	1 l.
4 €	13 € VERJUICE LEMONADE
4 €	13 € HIBISCUS (BISSAP)
4 €	13 € TICED TEA
4 €	13 € ICED GENMAICHA
4,5 €	15 € FRESH ORANGE JUICE



T-SHIRT 35 €
BANDANA 25 €



Spritz OR Saint-Germain spritz

Pet'nat rosé
Elderflower liqueur
Sparkling water

10 €

ASK FOR THE FULL DRINKS MENU

Taxes and service included, prices in euros VAT included. Restaurant vouchers in paper format are not accepted.
We do not accept checks.

SWEET

CRÊPE MILLE-TROUS (V)

Exclu
brunch

Stack of thousand-hole crêpe, watermelon, apple syrup, almonds and orange blossom

PARIS-BEYROUT

Cream puff, sesame cream, sesame cracker, praline, orange blossom

CRÈME MONT WHITE (G)

Salted caramel custard, grated coconut, cat's tongue biscuit

CHOCO ZAATAR (V)

Chocolate tart, pumpkin seed and za'atar praline, choco cream

PAVLOVA FRAISE & AMANDE

Almond meringue, vanilla espuma, fresh strawberries, strawberry juice with Timut peppe

CITRON GIVRÉ (V) (G)

Lemon sorbet, toasted coconut, tarragon

SAVORY

ŒUF À LA COQUE & CAVIAR D'ALGUE (Exclu brunch)

Soft-boiled egg, buttered brioche soldiers, whipped cream, seaweed caviar

SPICY EGG SANDO (Exclu brunch)

Japanese milk bread, deviled egg, cucumber, pickle, vegan chipotle mayo, chive

CARPACCIO COURGETTE (V) (G)

Zucchini, barberry, apple molasses

OKONOMIYAKI

Japanese omelette with curly kale, smoky soy sauce, ginger sauce & red onion pickle

POTATOES CHURROS DELUXE (Fried)

Potato churros, Creamy Deluxe sauce, Bearn tomme cheese

ARTICHAUT SABAYON (G)

Half artichoke, brown butter sabayon, smoked paprika

FRESH CONCOMBRE & HOISIN (V) (G)

Cucumber, hoisin sauce, peanut dukkah, lime

SALADE BRUTUS (V)

Sliced curly kale, vegan Caesar dressing, sheep's cheese, croutons

AUBERGINE MILANAISE (V) (Fried)

Breaded aubergine, tomato sauce, lemon wedge

FRESH CHEESE AND TOMATO (G)

Fresh sheep's cheese, tomato jam, chipotle

FREGOLA À LA CRÈME DE COMTÉ, OEUF COULANT

Small sardinian pasta, egg yolk, comté cream, sage butter

@MASLOW.RESTAURANTS

Fried

ALCOHOL

GLUTEN-FREE

GLUTEN-FREE

VEGANISABLE

VEGANISABLE

VEGANISABLE

VEGANISABLE

VEGANISABLE

VEGANISABLE

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